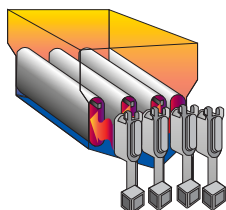
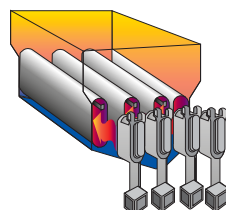


Model Numbers

IRF-25	IRF-2525
IRF-40	IRF-50
IRF-75	IRF-DS



Tube fired burners have a large heat transfer area.



Large cool zone captures and hold particles out of the fry zone.



Robotic welding is precise, virtually eliminating leaks.



IRF-40 shown

TUBE FIRED BURNERS - High efficiency cast iron burners have a large heat transfer area.

- Tubes are constructed of heavy gauge metal with a built-in deflector system.
- Millivolt temperature control circuit.
- Snap acting thermostat has a 200° F - 400° F (93° C-204° C) temperature range.
- Fast recovery to desired temperature.
- Heats oil quickly producing a better tasting product with less oil absorption.
- 100% safety shut-off.

LARGE COOL ZONE - Captures and holds particles below the tubes, out of the fry zone.

- Reduces taste transfer.

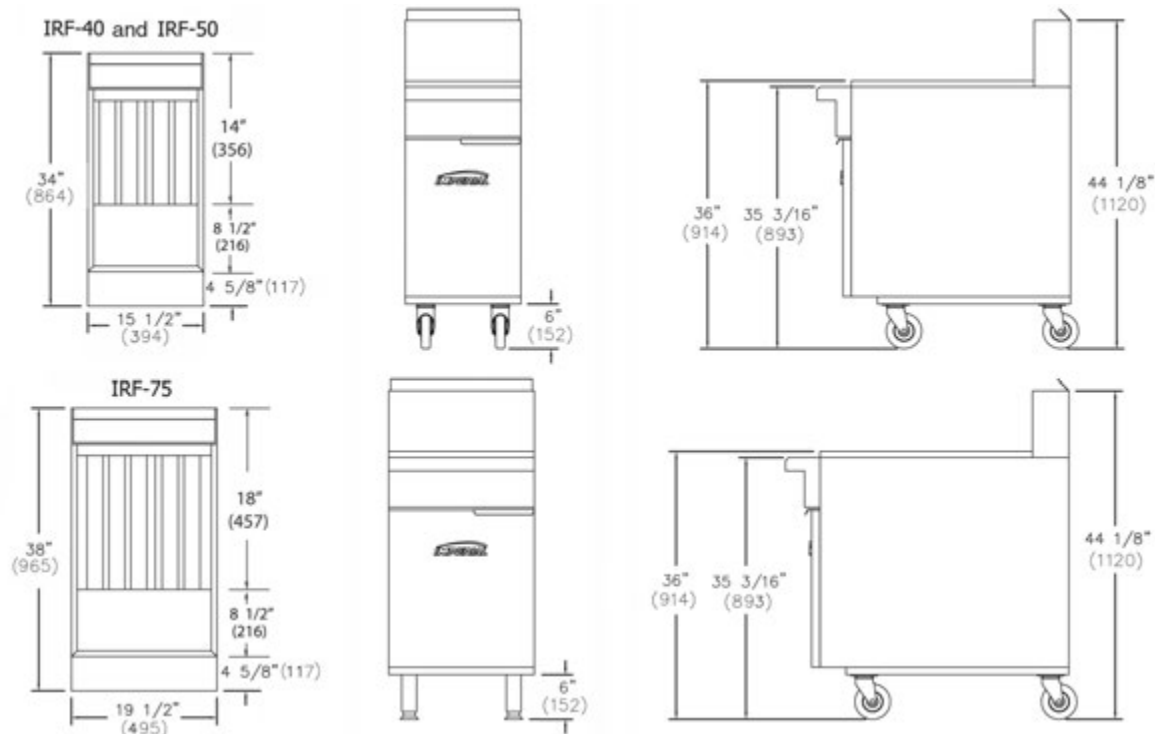
STAINLESS STEEL FRYPOTS - Frying area for the 25 and 25/25 lb. models is 6-3/4" x 14" (171 x 356 mm), 14" x 14" (356 x 356 mm) for the 40 and 50 lb. models and 18" x 18" (457 x 457 mm) for the 75 lb. model.

- Frypot tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- Fine mesh wire crumb is included.
- Recessed bottom facilitates draining, slants toward the drain.
- 1-1/4" (32 mm) full port drain valve empties frypot quickly and safely.
- Two large, nickel-plated fry baskets with vinyl coated, heat protection handles are included (except IRF-25 and IRF-DS).
- Basket hangers are stainless steel.

EXTERIOR FEATURES - Stainless steel front, door, sides, basket hanger and frypot.

- Welded and polished stainless steel seams.
- Large 5" (127 mm) stainless steel landing ledge to match Restaurant Series ranges.
- Full heat shield protects control panel.
- Full bottom chassis provide structural support.
- Plate mounted 6" (152 mm) heavy duty stainless steel legs or optional casters assures secure support.
- One year parts and labor warranty. Limited warranty of frypot, stainless steel frypot is five years pro-rated.





RANGE MATCH TUBE FIRED FRYERS

MODEL	OIL CAPACITY	GAS OUTPUT BTU (KW)	NUMBER OF BURNERS	SHIP WEIGHT (KG) LBS
IRF-25	25 lbs (14 L)	70,000 (21)	2	(53) 117
IRF-2525	25/25 lbs (14/14 L)	140,000 (41)	4	(104) 230
IRF-40	40 lbs (22 L)	105,000 (31)	3	(100) 221
IRF-50	50 lbs (27 L)	140,000 (41)	4	(114) 253
IRF-75	75 lbs (41 L)	175,000 (51)	5	(122) 270
IRF-DS	N/A, drain station	N/A N/A	N/A	(60) 130

Measurements in () are metric equivalents.

NOTES

- "DS" specifies 4" (102 mm) deep top draining station with storage cabinet, no filter. Includes a 4" (102 mm) deep stainless steel drain pan

MODEL	FRYING AREA	DIMENSIONS	CRATED DIMENSIONS
IRF-25	6-3/4" x 14" (171 x 356 mm)	7-7/8" w x 34" d x 44-1/8" h (394 x 864 x 1120 mm)	11" w x 31" d x 35" h (279 x 787 x 889 mm)
IRF-2525	2 ea. 6-3/4" x 14" (171 x 356 mm)	15-1/2" w x 34" d x 44-1/8" h (394 x 864 x 1120 mm)	18" w x 31" d x 35" h (457 x 787 x 889 mm)
IRF-40	14" x 14" (356 x 356 mm)	15-1/2" w x 34" d x 44-1/8" h (394 x 864 x 1120 mm)	18" w x 31" d x 35" h (457 x 787 x 889 mm)
IRF-50	14" x 14" (356 x 356 mm)	15-1/2" w x 34" d x 44-1/8" h (394 x 864 x 1120 mm)	18" w x 31" d x 35" h (457 x 787 x 889 mm)
IRF-75	18" x 18" 457 x 457 mm)	19-1/2" w x 38" d x 44-1/8" h (495 x 965 x 1120 mm)	22" w x 35" d x 35" h (559 x 889 x 889 mm)
IRF-DS	N/A	15-1/2" w x 34" d x 44-1/8" h (394 x 864 x 1120 mm)	18" w x 31" d x 35" h (457 x 787 x 889 mm)

MANIFOLD PRESSURE. 136"	MANIFOLD SIZE
NATURAL GAS PROPANE GAS	
4.0" W.C. 11.0" W.C.	3/4"

Specify elevation, if over 2,000 ft.

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2" (51 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

OPTIONS AND ACCESSORIES

- Extra fry baskets with vinyl coated handles
- Gas shut off valve, 3/4" N.P.T.
- Quick disconnect and flexible gas hose, 3/4" N.P.T.
- 6" (152 mm) casters

